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Abstract

Freezing Vegetables

A process for the production of a frozen vegetable or part thereof, wherein said process comprises the steps:

10 (i) subjecting a vegetable or part thereof to a firming treatment selected from:

a) immersing the vegetable or part thereof in a solution of a calcium salt.

b) heating the vegetable or part thereof to a temperature in the range 50 to 70°C, and

c) a combination of a) and b);

(ii) under-cooling to a core temperature of less than or equal to -5°C;

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(iii) reducing the temperature to less than or equal to -18°C.

25 The frozen vegetables, when thawed, possess a texture and appearance which closely resembles that of fresh vegetables.